

Buffet

Menu 1



\$31.00 per head Inc GST

Minimum 40 People

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet/Carvery Tables
- ✓ China Crockery/Stainless Steel Cutlery
- ✓ All Serving ware provided.

Meat Selection

Your choice of three

Pork

Prime pork with crackling and Apple Sauce

Beef

Aged Beef served with Honey Mustard and Tomato Relish

Lamb

Lean leg of hogget with a Thick Mint Sauce

Chicken

Roast chicken with Apricot sauce

Ham

Champagne Ham served with Honey Mustard

Served with

Hot Jacket Potatoes with **Sour Cream**

Freshly Baked Dinner Rolls

Hot Rich Brown Gravy

Tossed Salad

Fancy Mesculin mix garnished with a selection of fresh garden vegetables

Potato Salad

Diced potato, grated carrot, onion, mayonnaise and fresh parsley

Herb and Tomato Pasta

Seashell pasta, salami, celery, onion, mushroom, basil in a tomato dressing

Wild Thai Rice

White and wild rice, cucumber, celery, peanuts and sultanas in a Thai curry sauce

Whole Baby Beetroot

Coleslaw

Buffet

Menu 2



\$32.50 per head Inc GST

Minimum 40 People

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet/Carvery Tables
- ✓ China Crockery/Stainless Steel Cutlery
- ✓ All Serving ware provided.

Meat Selection

Your choice of three

Pork

Prime pork with crackling and Apple Sauce

Beef

Aged Beef served with Honey Mustard and Tomato Relish

Lamb

Lean leg of hogget with a Thick Mint Sauce

Chicken

Roast chicken with Apricot sauce

Ham

Champagne Ham served with Honey Mustard

Served with

Your choice of up to six **Fresh Salads from our Salad Menu**

&

Baby Potatoes tossed in a Parsley Butter

Minted Garden Peas or Green Beans

Honey Glazed Baby Carrots

Freshly Baked Dinner Rolls

Hot Rich Brown Gravy

Buffet

Menu 3



\$34.50 per head Inc GST

Minimum 50 People

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet/Carvery Tables
- ✓ China Crockery/Stainless Steel Cutlery
- ✓ All Serving ware provided

Meat Selection

Your choice of four

Pork

Prime pork with crackling and Apple Sauce

Beef

Aged Beef served with Honey Mustard and Tomato Relish

Lamb

Lean leg of hogget with a Thick Mint Sauce

Chicken

Roast chicken with Apricot sauce

Ham

Champagne Ham served with Honey Mustard

Served with

Your choice of up to six **Fresh Salads from our Salad Menu**

&

Baby Potatoes tossed in a Parsley Butter

Minted Garden Peas or Green Beans

Broccoli or Cauliflower Mornay

Honey Glazed Baby Carrots

Freshly Baked Dinner Rolls

Hot Rich Brown Gravy

Buffet

Menu 4

'Christmas Favourite'

\$41.00 per head Inc GST

Minimum 50 People

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet/Carvery Tables
- ✓ China Crockery/Stainless Steel Cutlery
- ✓ All Serving ware provided.



Mains

Meat Selection - Your choice of three

Turkey

Turkey served with Cranberry Sauce

Ham

Champagne ham served with Honey Mustard

Pork

Prime pork with crackling and Apple Sauce

Beef

Aged Beef served with Honey Mustard and Tomato Relish

Served with

Your choice of up to **six Fresh Salads from our Salad Menu**

&

Baby Potatoes tossed in a Parsley Butter

Minted Garden Peas or Green Beans

Honey Glazed Baby Carrots

Freshly Baked Dinner Rolls

Hot Rich Brown Gravy

Desserts

Christmas pudding

Served with hot custard

Baked Apple Shortcake

Served with fresh cream

Fruit Mince Tarts

Cheesecake

Buffet

Menu 5

'Wedding Menu'

\$55.00 per head Inc GST

Minimum 50 People

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet/Carvery Tables
- ✓ China Crockery/Stainless Steel Cutlery
- ✓ All Serving ware provided.



Cocktail Finger Food

- Smoked Salmon on Rye** Fresh smoked salmon garnished on rye bread
Ploughman's Fresh bread topped with pastrami, chutney, cheese & pickles
Savoury Meat Balls Served with a sweet and spicy plum sauce
Vol au Vents A bite sized assortment of filled flaky pastry cases
Sushi Platter Made daily with an assortment of fillings

Mains

Meat Selection - Your choice of four

Pork Prime pork with crackling and Apple Sauce

Beef Aged beef with Honey Mustard and Tomato Relish

Lamb Lean leg of hogget with a Thick Mint Sauce

Chicken Roast chicken with a Spicy Apricot Sauce

Ham Champagne Ham served with Honey Mustard

Served with

Your choice of up to six **Fresh Salads from our Salad Menu**

&

Baby Potatoes tossed in a Parsley Butter

Minted Garden Peas or Green Beans

Broccoli or Cauliflower Mornay

Honey Glazed Baby Carrots

Freshly Baked Dinner Rolls

Hot Rich Brown Gravy

Dessert

Your choice of four, served with **Fruit Salad and Fresh Cream**

Chocolate Log

Profiteroles

Chocolate Mud Cake

Cheesecake

Freshly Baked Apple Shortcake

Chocolate Mousse Slice

Dark Chocolate Truffles

White Chocolate Truffles

Yoghurt and Plum Tart

Black Forest Gateau

Tea and Coffee

Served with After Dinner Mints

Buffet

Menu 6

BBQ



\$29.00 per head Inc GST
Minimum 40 People

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet Tables
- ✓ China Crockery/Stainless Steel Cutlery
- ✓ All Serving ware provided.

From the
BBQ

Sirloin Steaks

Barbequed Fish

Dependent on market availability

Seasoned Chicken Portions

Sausages

Sautéed Onions

Served with

Freshly Baked Kaizer Rolls

Tomato and Barbeque sauce

&

Your choice of up to six **Fresh Salads from our Salad Menu**

Buffet

Menu 7

Gourmet BBQ



\$40.00 per head Inc GST

Minimum 40 People

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet Tables
- ✓ China Crockery/Stainless Steel Cutlery
- ✓ All Serving ware provided

From the

BBQ

Eye Fillet Steak

Prime aged cuts

French Cutlets

Export grade spring lamb

Whole Portobello Mushrooms

Prawn Cutlets

Available plain or in garlic butter

Boerewors Sausage

Gourmet beef sausages

Sautéed Onions

Served with

Freshly Baked Kaizer Rolls

A selection of tasty sauces

&

Your choice of up to six **Fresh Salads from our Salad Menu**

Breakfast Menu



\$23.00 per head Inc GST

Minimum 50 People

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet Tables
- ✓ China Crockery/Stainless Steel Cutlery
- ✓ All Serving ware provided.
- ✓ Meal cooked onsite

Hot Buffet

Bacon

Sausages

Scrambled Eggs

Baked Beans

Mushrooms

Toasted English Muffins

Hash browns

Served with:

Orange Juice

Tea and Coffee

&

Selection of Jams

Cocktail Finger Food



Starters

As 'Add-on' to your Mains Menu selection
\$9.50 per head Inc GST

Select 4 - from any of the following 'Hot & Cold Platter' Options :

Cold Platter Options

Smoked Salmon on Rye

Smoked salmon garnished on rye bread

Chips, Dips and Nuts

A selection of potato crisps, freshly made dips and roasted nuts

Fresh Fruit Platter

A selection of high quality local and imported fruits,
Sliced and presented on a platter

Crudités

Fresh local vegetables, sliced and served with freshly made dips

Asparagus Rolls

Asparagus spears rolled in thin sliced buttered bread

Baby Muffins

Freshly baked, available in sweet or savoury

Pâté & Crackers

A selection of pate and an assortment of crackers

Ploughman's Platter

Fresh sliced bread topped with pastrami, chutney, cheese and pickles

Sushi Platter

Made daily in an assortment of rolls

Crostini

Slices of twice baked Italian style bread, served with freshly made bruschetta

Antipasto Platter

A selection of Cold Sliced Meats accompanied with an assortment of olives,
sun-dried tomato, cheese and crackers

Cocktail Finger Food Starters (cont'd)



As 'Add-on' to your Mains Menu selection

Hot Platter Options

Vol au Vents

A bite sized assortment of filled flaky pastry cases

Savouries

A mixed selection of freshly baked pastries

Mini Quiche

Freshly baked pastries with a savoury egg filling

Savoury Meat Balls

Served with a sweet and spicy plum sauce

Chicken Nuggets

Bite sized nuggets served with barbeque sauce

Fish Goujons

Crumbed bite sized portions of fish,
Served with tartare sauce

Cocktail Samosa/Spring rolls

Vegetarian fillings, served with a sweet Thai chilli sauce

Supper Menu



Finger Food

\$26.00 per head Inc GST

Minimum 50 People

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet Tables
- ✓ China Crockery
- ✓ All Serving ware provided

Supper

Ploughman's Platter

Fresh sliced bread topped with pastrami, chutney, cheese and pickles

Sushi Platter

Made daily in an assortment of rolls

Crostini

Slices of twice baked Italian style bread, served with freshly made bruschetta

Savoury Meat Balls

Served with a sweet and spicy plum sauce

Chicken Nuggets

Bite sized nuggets served with barbeque sauce

Fish Goujons

Crumbed bite sized portions of fish served with tartare sauce

Cocktail Samosa/Spring rolls

Vegetarian fillings, served with a sweet Thai chilli sauce

Finger Desserts

Choc-dipped Cherry Cheesecake

Profiteroles with orange filling

Choc-dipped walnut brownie

Rum Baba

Tea and Coffee

with After Dinner Mints

Options Menu



As 'Add-on' to your Mains Menu selection

- ✓ Fully serviced by our trained, uniformed staff (includes clean up)
- ✓ Dressed Buffet Tables
- ✓ Served on Platters
- ✓ China Crockery/Cups
- ✓ All Serving ware provided

Antipasto Platter

Starter

\$11.00 per head Inc GST

Cold, sliced Meats
Olives
Semi-dried tomatoes
Pesto
Tapanade
Cheeses
Marinated Mussels
Crostoni

Cheese Board

\$6.00 per head Inc GST

A selection of New Zealand Premium Cheeses,
Served with
a variety of crackers and grapes.

Tea and Coffee

\$2.50 per head Inc GST

Tea, Coffee served with After Dinner Mints

Desserts



As 'Add-on' to your Mains Menu selection

Choice of 4
\$11.00 per head Inc GST

Cheesecake

Available with various toppings

Chocolate log

Iced chocolate sponge cake filled with whipped cream

Fresh Fruit Salad

Tropical Fruits in their own juices

Yoghurt and plum tart

Plums baked in a sweet yoghurt sponge

Black Forest Gateau

Layered with fruit and fresh whipped cream

Baked Apple Shortcake

Served with fresh cream

Chocolate Mousse Slice

Chocolate mousse on a thin sponge base

Ice Cream

Finger Desserts

As 'Add-on' to your Mains Menu selection

\$9.00 per head Inc GST

Includes a Selection of the following:

Cherry Cheesecake choc-dipped

Profiteroles with orange filling

Choc-dipped walnut brownie

Rum Baba

Salads



Spicy Kumara Salad

Kumara, with carrot, red onion, pumpkin and sesame seeds, in a Cajun dressing

Bean Salad

Red kidney beans, cannellini beans, butter beans with red onion and celery in tangy vinaigrette

Seafood Pasta

Pasta shells with chunks of surimi, fresh green capsicum, spring onion and celery in a traditional creamy Marie rose dressing

Egg and Potato

Diced potato, spring onion and creamy egg pieces in a delicious sour cream dressing

Potato Salad

Diced potato, grated carrot, onion, mayonnaise and fresh parsley

Ham and Potato Salad

Potato, ham, onion and parsley in a dijonnaise dressing

Italian Pasta

Spiral pasta, celery, chorizo sausage, red capsicum in an Italian paprika dressing

Ham and Pineapple Pasta

Pasta elbows with ham, pineapple, red capsicum, celery, carrots in a creamy dressing

Pumpkin and Feta Penne

Penne pasta, pumpkin, feta and baby spinach with a tomato dressing

Coleslaw

New Zealand's traditional coleslaw

Salads



Potato and Sour Cream Salad

Chunky potato, onion and parsley in a sour cream dressing

Herb and Tomato Pasta

Seashell pasta, salami, celery, onion, mushroom, basil in a tomato dressing

Wild Thai Rice

White and wild rice, cucumber, celery, peanuts and sultanas in a Thai curry sauce

Rice Vegetable Curry

Rice, carrots, peas, corn, celery, red capsicum, parsley with an Indian curry dressing

Waldorf

Diced apple, celery, walnuts with a yoghurt dressing

Oriental Noodle Salad

Noodles, baby corn, cauliflower, spring onion, beans, capsicum with an oriental dressing

Sweet and Sour Vegetables

Cauliflower, baby corn, green beans, onions, carrots and chunky pineapple in a sweet and sour dressing

Tabouleh

Bulghar wheat, spring onion, tomato and parsley with mint, olive oil and lemon juice

Tossed Salad

Fancy mesculin mix garnished with a selection of fresh garden vegetables

Whole Baby Beetroot



Prices quoted include the supply of all china crockery, stainless steel cutlery, serving tables, serving table cloths, serviettes etc.

We would like to assure you of our excellent food, service and presentation. Our experienced staff offer a friendly and professional service contributing to the success of your occasion.

Catering anywhere, anytime, in your own home or a venue of your choice.

A menu to suit your individual requirements can be arranged.

Children under 12 half price, under 5 no charge.

Out of town travel \$1.50 per km each way.

For enquires or bookings please contact:

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Takapuna, Auckland

"We get invited to all the best parties"